

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Crazy Buffet		Business Address 1550 Appleton Road		County Winnebago		ID # 02-71055	
Legal Licensee Crazy Buffet		Mailing Address (Licensee) same		Telephone # (920) 751-3688			
Date of inspection 8/15/12		Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail		Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A	
Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit				Action Taken <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other			
Person in Charge Qui Yun Yang				CFM # and expiration CFM # KBRN-8SZN3J expiration date 3/17			

FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable	Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation

COMPLIANCE STATUS			COS	R	COMPLIANCE STATUS			COS	R
DEMONSTRATION OF KNOWLEDGE					POTENTIALLY HAZARDOUS FOOD TEMPERATURE				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	17	NO	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH					CONSUMER ADVISORY				
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	NO	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
GOOD HYGENIC PRATICES					HIGHLY SUSEPTABLE POPULATIONS				
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	20	IN	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	21	OUT	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION FROM HANDS					CHEMICAL				
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	22	IN	Time as a public health control; procedures and record	<input type="checkbox"/>	<input type="checkbox"/>
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	23	IN	Consumer advisory supplied	<input type="checkbox"/>	<input type="checkbox"/>
8	OUT	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	CONFORMANCE WITH APPROVED PROCEDURES				
APPROVED SOURCE					24	IN	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	Risk Factors: are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				
10	IN	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	25	NO	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
12	OUT	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	26	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
PROTECTION FROM CONTAMINATION									
13	OUT	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>					
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>					
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>					

GOOD RETAIL PRACTICES									
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. COS – corrected on site during inspection R - repeat violation									
SAFE FOOD AND WATER			COS	R	PROPER USE OF UTENSILS				
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	OUT	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
FOOD TEMPERATURE CONTROL					44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	UTENSILS AND EQUIPMENT				
32	IN	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	IN	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>
33	OUT	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>
34	OUT	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
FOOD PROTECTION					PHYSICAL FACILITIES				
35	OUT	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>
36	OUT	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	OUT	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	OUT	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	IN	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	54	IN	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>

Menu Review:
Review Conducted
☒ yes
☐ no
- New menu items
☐ Yes
☒ No
New items

New processes:
Does new process require variance
☐yes
☐ no
What interim step was taken pending variance

Addition to Consumer Advisory
☐ yes
☒ no
New menu item which requires consumer advisory

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
prep cooler	41°F	walk in cooler	37°F	upright refrigerator	41°F
hot hold	165°F	hot hold	136°F	--	° F
Cook --	°F	Cook --	F °	Cook steak / beef	154°F

WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
4 compartment	manual sanitize	<input type="checkbox"/> yes <input type="checkbox"/> No	--ppm / °F rinse	Oasis 146 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	QUAT

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation cited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1st page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
PH	8	<p>No disposable hand towels were available at the handwash sink .</p> <p>WISCONSIN FOOD CODE REFERENCE 6-301.12 Hand Drying Provision.</p> <p>Each handsink or group of adjacent handsinks shall be provided with:</p> <p>(A) Individual, disposable towels; or</p> <p>(B) A continuous towel system that supplies the user with a clean towel;</p> <p>CORRECTIVE ACTION Maintain disposable hand towels at each hand sink. Reinforce hand washing with all food employees.</p>	COS
US	12	<p>Molluscan shell fish which are received raws frozen are served on the buffet (cooked) Box tags from shellfish containers were not being maintained and available.</p> <p>WISCONSIN FOOD CODE REFERENCE</p>	immediate

		<p>3-203.12 Shellstock, Maintaining Identification.C</p> <p>(A) Except as specified under Subparagraph (B)(2) of this section, SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty.</p> <p>(B) The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date the container is emptied by:</p> <p>(1) Using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date when, or dates during which, the SHELLSTOCK are sold or served; and</p> <p>(2) If SHELLSTOCK are removed from their tagged or labeled container:</p> <p>(a) Preserving source identification by using a record keeping system as specified under Subparagraph (B)(1) of this section, and</p> <p>(b) Ensuring that SHELLSTOCK from one tagged or labeled container are not COMMINGLED with SHELLSTOCK from another container with different shellfish certification numbers, different harvest dates or different growing areas as identified on the tag or label.</p> <p>CORRECTIVE ACTION Shellfish must remain in their original containers until prepared. All shellstock tags must be removed and maintained in a recordkeeping system as cited above. Tags must be maintained for at least 90 days.</p>	
CC	13	<p>Raw chicken waste (pile) was noted standing in direct contact with a strainer of raw shrimp on the drain board of the food sink. Raw chicken (large quantity) was noted being processed on a prep table, chicken juices were noted dripping down near a storage shelf containing spices and ingredients (ready to eat foods). Raw animal foods were also noted stored above raw animal products of lesser cook temperatures and containers of ready to eat foods in the walk in cooler.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.C</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(1) Separating raw animal FOODS during storage, PREPARATION, holding, and display from:</p> <p>(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, and</p> <p>(b) Cooked READY-TO-EAT FOOD;</p> <p>(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, PREPARATION, holding, and display by:</p> <p>(a) Using separate EQUIPMENT for each type, or</p>	COS

		<p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and</p> <p>(c) Preparing each type of FOOD at different times or in separate areas;</p> <p>CORRECTIVE ACTION Raw animal products which have different required cook temperatures must be maintained separate when in storage or preparation. Sink must be cleaned and sanitized between use with chicken and shrimp. Chicken should also be prepped on this surface after the shrimp.</p> <p>Shrimp were ordered re-washed and immediately prepared.</p>	
CC	13	<p>Numerous food items throughout the kitchen including potentially hazardous foods were noted without covers.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.C</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;</p> <p>CORRECTIVE ACTION All foods in storage must be maintained covered when not in immediate use. A minimum wrap of a food film should be used to protect against contamination.</p>	immediate
IH	21	<p>Ready to eat potentially hazardous foods found in refrigeration were not date marked. Items which required date marking were pointed out during inspection .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.C</p> <p>(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combination of 5oC (41oF) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.</p> <p>Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.</p> <p>(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and</p>	immediate / COS

	<p>(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and</p> <p>CORRECTIVE ACTION All ready to eat potentially hazardous foods which have been cooked in the establishment or opened commercial containers must be date marked. These foods must then be used or disposed of within 7 days. Fact sheet attached.</p>	
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Use this section for Good Retail Practice (**GRP**) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
33	<p>Seafood was noted thawing at room temperature at the prep cooler. Product temperature was below 41F.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.13 Thawing.</p> <p>Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD shall be thawed:</p> <p>(A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less, as specified in 3-501.16(A)(2) or;</p> <p>(B) Completely submerged under running water:</p> <p>(1) At a water temperature of 21oC (70oF) or below,</p> <p>(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and</p> <p>(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5oC (41oF), as specified in 3-501.16(A)(2) or</p> <p>(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5oC (41oF) as specified in 3-501.16(A)(2), for more than 4 hours including:</p> <p>(a) The time the FOOD is exposed to the running water and the time needed for PREPARATION for cooking, or</p> <p>(b) The time it takes under refrigeration to lower the FOOD temperature to 5oC (41oF) as specified in 3-501.16(A)(2).</p> <p>(C) As part of a cooking PROCESS if the FOOD that is frozen is:</p> <p>(1) Cooked as specified under ¶ 3-401.11(A) or (B) or § 3-401.12, or</p> <p>(2) Thawed in a microwave oven and immediately transferred to conventional cooking</p> <p>CORRECTIVE ACTION All potentially hazardous food products (raw animal products) should be thawed by one of the above cited methods. Thawing as noted also poses a potential cross contamination risk due to melting and liquid left behind.</p>	

34	<p>There was not an available food thermometer in the establishment at the time of this inspection to monitor food cooking, hot holding and cooling temperatures.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-302.12 Food Temperature Measuring Devices.</p> <p>(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3.</p> <p>(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets.</p> <p>4-203.11 Temperature Measuring Devices, Food.</p> <p>(A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1^{\circ}\text{C}$ in the intended range of use.</p> <p>(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use.</p> <p>CORRECTIVE ACTION Food thermometers must be obtained immediately to monitor required food temperatures. Thermometers must be able to measure internal food temperatures as cited above. Thermometers should be obtained immediately.</p>	immediate
35	<p>Bulk bins of ingredients in the back dry storage area were noted missing labels identifying contents.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-302.12 Food Storage Containers, Identified with Common Name of Food.</p> <p>Working containers holding FOOD or FOOD ingredients that are removed from their original PACKAGES for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD except that containers holding FOOD that can be readily and unmistakably recognized such as dry pasta need not be identified</p> <p>CORRECTIVE ACTION Place label on all bulk containers taken from original packages. 2-3 large blue bulk bins did not have contents labels.</p>	
36	<p>Fly papers noted with numerous flies attached were noted hung over a food prep table.</p> <p>WISCONSIN FOOD CODE REFERENCE 6-202.13 Insect Control Devices, Design and Installation.</p> <p>(A) Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.</p> <p>(B) Insect control devices shall be installed so that:</p> <p>(1) The devices are not located over a FOOD PREPARATION area; and</p>	COS

	<p>(2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>CORRECTIVE ACTION Fly papers were ordered relocated to an area which was not above food, food prep surfaces or clean utensils.</p>	
37	<p>Food products were noted stored / placed directly on the floor.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-305.11 Food Storage.</p> <p>(A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:</p> <p>(1) In a clean, dry location;</p> <p>(2) Where it is not exposed to splash, dust, or other contamination; and</p> <p>(3) At least 15 cm (6 inches) above the floor.</p> <p>CORRECTIVE ACTION All food containers must be maintained off the floor and protected against dust, splash and other forms of contamination.</p>	
41	<p>In use utensils were noted stored wedged between two prep tables. Utensils were in contact with surfaces that would be exposed to contamination and not normally cleaned and sanitized.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-304.12 In-Use Utensils, Between-Use Storage.</p> <p>During pauses in FOOD PREPARATION or dispensing, FOOD PREPARATION and dispensing UTENSILS shall be stored:</p> <p>(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;</p> <p>(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;</p> <p>(C) On a clean portion of the FOOD PREPARATION table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD PREPARATION table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;</p> <p>(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; or</p> <p>(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS.</p> <p>(F) In a container of water if the water is maintained at a temperature of at least 57.2oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).</p> <p>CORRECTIVE ACTION In use food utensils must be maintained on a food surface away from sources of</p>	

	contamination. Surface must be cleaned and sanitized at least every four hours when used to process potentially hazardous foods.	
49	<p>A spray wand was plumbed in to a vertical plumbing line at the 4 compartment sink. Wand was noted lying on the drain board under the flood rim. WISCONSIN FOOD CODE REFERENCE 5-202.13 Backflow Prevention, Air Gap.C</p> <p>An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code chps. Comm 81-87, as enforced by the Wisconsin department of commerce.</p> <p>Note: Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or http://www.commerce.state.wi.us/SB/.</p> <p>CORRECTIVE ACTION Spray wand must be mounted or suspended when not in use so that the discharge end is at least 1 1/2 inches above the flood rim of the sinks. Required that wand be hung during inspection, a permanent hanger mounting should be used as a permanent fixture to maintain unit above sink rim, where the wand would free hang above the required level.</p>	COS
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	

Long term controls in place

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Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:

- **Complex restaurants \$250.00**
- **Moderate restaurants \$200.00**
- **Simple restaurants \$150.00**
- **Retail >1 M \$300.00**
- **Retail 25K-1M \$250.00**
- **Retail remaining \$200.00**

Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:

- **Temporary revocation of license**
- **License will not be renewed pending payment**
- **Enforcement conference with licensee or licensee representative which would require signed compliance agreement.**

Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.

The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.

Inspection Narrative and information on non-violation observations and/or suggestions:

Policy and Procedures should be formally established for cleaning and sanitizing all food contact prep surfaces including back kitchen prep tables, food prep sink, prep line cutting boards and all food contact surfaces which are used with raw animal products immediately before next use. These surfaces pose a significant risk for cross contamination as identified during this inspection.

Please find fact sheets attached in Chinese related to food safety items cited.

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.

PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

Food Safety Fact Sheets Attached:

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input type="checkbox"/> Date Marking		